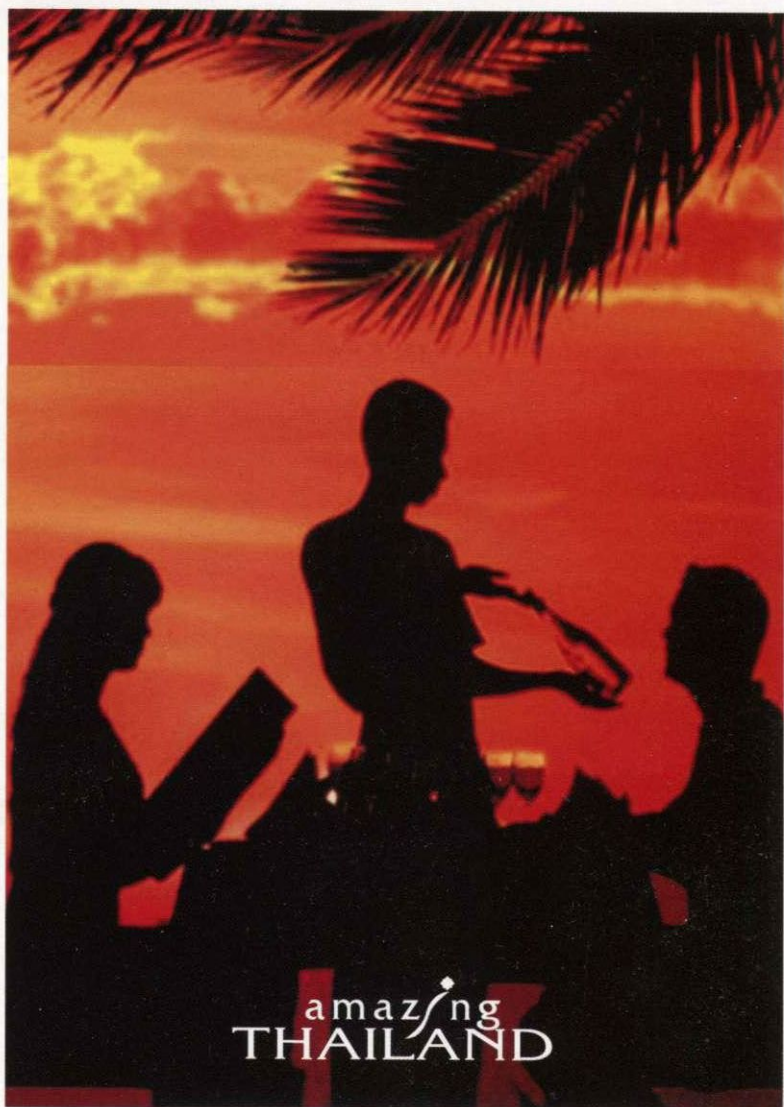


Samui Fine Dining Festival

September-October 2012



amazing
THAILAND



The 2nd SAMUI FINE DINING FESTIVAL

*is presented by 26 of Samui's Top Restaurants
and an elite of international chefs.*

*Every day in September/October, each restaurant
offers a superb individual Fine Dining Menu
for your dining pleasure.*

*Thai Hospitality is all around
and service always comes with a smile.*



*For more info and reservations
contact the restaurants directly or visit
www.samuifinediningfestival.com*

Festival Restaurants

Banyan Tree Samui

Beach Republic

Da Pasquale

Dining on the Rocks

Four Seasons Resort Koh Samui

Full Moon

InterContinental

Le Jaroen

Le Méridien

Le Salon de Ti

Nikki Beach

Olivio

Orgasmic

Prego

Renaissance Resort & Spa

Red Snapper

RockPool

Suikin

The Barge Fine Dining

The Dining Room

The Edge

The Five Islands Restaurant

The Height

Tree Tops

W Retreat Koh Samui

Zazen Restaurant

BANYAN TREE SAMUI

Koh Samui, the paradise island famous for its inviting sapphire waters and white beaches, offers a destination that combines pampering with tranquillity – at Banyan Tree Samui. Overlooking the scenic Lamai Bay, the resort is nestled in a series of cascading terraces on a private hill cove in the south-eastern coast of Koh Samui. The resort combines the best elements of a tropical getaway with seclusion and privacy synonymous with Banyan Tree and presents a notable range of restaurants featuring a variety of cuisines to suit all tastes. For the Fine Dining Festival, Saffron restaurant is one of the best recommendations to get the best place for culinary pleasure. Retreat from the bustle of the outside world into a secluded haven where your time passes in a gentle flow of relaxation and be serenaded to sleep by the deep blue swells of the Gulf of Thailand and cool sea breezes.



Executive Chef Rainer Roersch

got his Master Certification at the Steigenberger Hotel school in Bad Reichenhall, Germany, and since then has never looked back. Switzerland, Korea, Indonesia, Germany and Qatar were the stations where he built his career. Recently, he served at the Banyan Trees Bahrain and Hainan (China) before performing as Executive Chef at the glorious Banyan Tree Samui since the pre-opening phase in 2010.

BANYAN TREE
SAFFRON



IT Center



Renaissance



Beach Republic

Le Méridien



Ring Road

< to Chaweng

to Lamai >

For Taxi: ถัดจากไอที เซ็นเตอร์ ละไม 200 เมตร ไปจากหาดเฉวง

Samui Fine Dining Festival



FESTIVAL MENU

September/October 2012

Trilogy of Blue Swimmer & Crispy Soft Shell Crab,
Fresh Tarta - Marinated Ahi - Tuna with Lime,
Cucumber Salad

Prosecco, Mionetto, Veneto, Italy

Coconut Cappuccino,
Grilled Sea Scallop on Lemongrass Skewer,
Lotus Seed, Lime

2009 Albia, Barone Ricasoli, Toscana, Italy

Charcoal-Grilled Tiger Prawn,
Samui Island Fruit Salsa, White Truffle Honey
2010 Chardonnay, Stone Cellars, Beringer, California, USA

Roselle Flower Granite

Roasted Duck Breast, Palm Sugar-Sesame Glaze
Steamed Snow Fish Fillet in Red Curry,
Stir Fried Asian Vegetables, Oyster Sauce,
Our Rice Master selection

2004 Merlot, Pascual Toso, Mendoza, Argentina

Saffron Sweet Sensation:
Banana Flambé, Saffron infused Panna Cotta,
Deep-fried durian Ice Cream
Yellow Tail Moscato, Australia

Praliné
Coffee or Tea

Baht 2,500 net/person food only
Baht 3,500 net/person incl. wine pairings
(prices include service charge and government tax)

reservations 077 915 333
reservations-samui@banyantree.com
www.banyantree.com

BEACH REPUBLIC

Situated right on the blue ocean at the Northern end of Lamai, Beach Republic is firmly established as a must visit Samui attraction. Take in the sweeping ocean views and striking contemporary tropical architecture and you understand the reason. Lounge under clear blue skies on super large beds and private cabanas. Share exquisite wine selections and cocktails and refresh yourself in one of the two ocean-front infinity pools. Take in the chilled ambiance and mellow to cool grooves by the dj. Savor some fine Mediterranean and International cuisine as fresh Tuna Taco, Wood-Fired Seafood Platter, Australian Grass Fed Beef Tenderloin, Leek & Parmesan Risotto and an excellent choice of Tapas as well as some state-of-the-art pizza creations. And don't forget to check out the weekly Sunday Brunch, which has become an island institution.



Executive Chef Martin Bouwer

got his first Head Chef position at 25. Since then his career has gone from strength to strength by gaining accolades along the way such as rosette awards in many restaurants. His style of cuisine is classical British/Mediterranean. After some stints in the UK Martin went to Melbourne and Phuket. The newest challenge at Samui's Beach Republic is a great way to reflect his style via the dishes and menus that he creates & develops.

Renaissance Resort

IT Center

Ring Road

BEACH
REPUBLIC

The Spa

< to Chaweng

to Lamai >

For Taxi: จากหาดเจว่งไปหาดละไมก่อนถึงหาดละไมผ่าน อาคารไอที
ประมาณสองร้อยเมตร จะเห็นป้ายอยู่ทางซ้ายมือ

Samui Fine Dining Festival



FESTIVAL MENU

September/October 2012

apéritif

glass of pommery brut champagne

confit chicken, iberico ham and foie gras terrine, marinated vegetables,
lemon & rosemary vinaigrette

2010 fat bastard chardonnay, thierry & guy, france

beef consommé with vegetable pearls

2010 cep d'or côtes de provence, les vigneron de saint tropez, france

poached lobster tail,
tomato and thyme fondue, fine baby herb salad, citrus dressing

2010 pinot grigio, livio felluga, italy

peach fuzz granita

pan fried australian grass fed tenderloin,
porcini mushroom & braised ox cheek ravioli,
black truffle, baby vegetables

2009 barbera d'alba dino, angelo negro, piemonte, Italy

warm chocolate fondant, almond and amaretto ice cream, cappuccino foam
lavazza espresso, coffee, cappuccino

menu includes 1 complimentary bottle of Gerolsteiner Sparkling Natural Water

Baht 3.500 net/person with wine pairings

(prices include 10% service charge and 7% government tax)

reservations 077 458 100

info@beachrepublic.com

beachrepublic.com

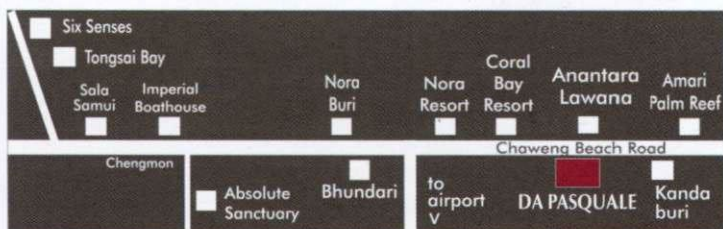
DA PASQUALE

Da Pasquale is the only Italian Fine Dining Restaurant on Samui. Since it's opening in June 2012, it has attracted both gourmets and diners from near and far due to the popularity and culinary fame of it's owner. The restaurant offers an elegant but informal ambiente with a stunning menu selection of specialties from classic antipasti to sophisticated risotto creations. Pasquale has roamed around in many high-class establishments in various functions such as Chef de cuisine of La Cigale Hotel Doha, Private Chef for HM Sheika Mozah, Queen of Qatar and Executive Chef of Al Wajbah Palace Hotel Doha as well as Execujtive Chef at Opium Mediterranean Restaurant (Luxembourg) and Head Chef at Era Ora in Ontario, Canada. But now it's all happening on Samui. Da Pasquale offers both al fresco dining on the terrace and air-condition inside. Great wines provide the icing on the cake.



Pasquale Procida

can look back to an illustrious career, not only by running his own restaurants, but also by having been required by such celebrities as Jennifer Lopez, Julio Iglesias, French Presidents Chirac & Sarkozy, Italian President Silvio Berlusconi, to name a few. Samui is the latest destination of his culinary achievement, much to the dining pleasure of his international clientele.



For Taxi: อยู่แถวเหนือ ตรงข้ามโรงแรมอนันตรา ลาวานา รีสอร์ทแอนด์สปา

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Carpaccio di Manzo marinato al tartufo nero
Marinated beef carpaccio with black truffles, truffle oil & fresh mini herbs

Ravioli al Nero di Seppia con asparagi e scampi
*Black Ravioli filled with cuttlefish essence,
served with asparagus & shrimps*

Darna Locale di Branzino su letto di asparagi Salsina allo Zafferano
Fillet of Sea Bass with Asparagus and Saffron Sauce

Sorbetto Colonnello
Lemon Sorbet with Vodka

Medaglione Tournedois di Manzo con Porcini e Polenta di Norcia
Fillet of Beef with Italian Porcini Mushroom and Polenta

Neromisu Chef Pasquale
Special Tiramisu "Pasquale"

Baht 2,500 net/person

(includes service charge and government tax)

reservations

087 717 8894 (English, Thai), 089 587 6293 (Italian, French)
ciaocabarete@hotmail.com

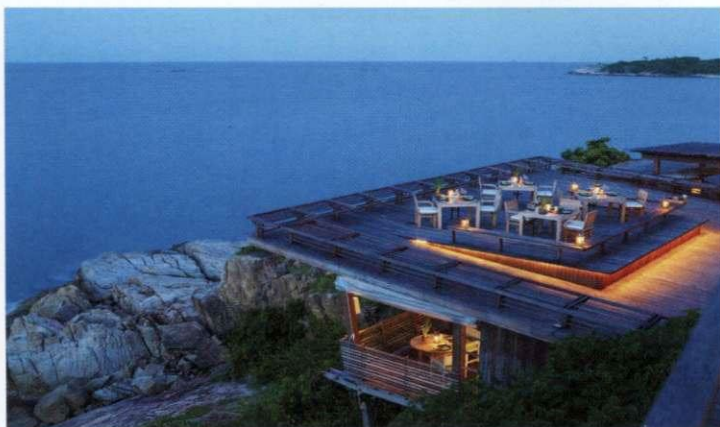
www.chefpasqualprocida.page/tl

DINING ON THE ROCKS

at the Six Senses Samui

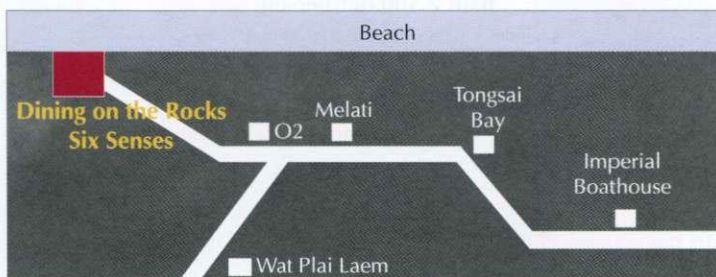
The luxuriously appointed Six Senses Samui is set around a gently sloping headland on the northern tip of Samui Island amongst 20-acres of indigenous vegetation that ensures maximum privacy while offering uninterrupted, breathtaking panoramas to the Gulf of Siam and outlying islands. The Resort is also a proud winner of the 2012 Certificate of Excellence award from Trip Advisor.

The signature restaurant of Six Senses Samui, Dining on the Rocks, has set new standards for innovative food concepts – Modern Interpretive Cuisine, with great service as well as the famous uninterrupted 270 degree views of the surrounding islands and the fabulous atmosphere.



Executive Sous Chef Allan Gusten Octesa

is a modern specialized young and talented chef from Indonesia. He has worked with different properties including Holiday Inn and Hyatt Regency in Bandung (Indonesia), Marriott Durham Royal Country (England), Ritz Carlton Sharq Village & Spa (Doha) and Shangri-La (Abu Dhabi). And now, he's bringing those experiences to WOW the guests at Dining on the Rocks.



For Taxi: ร้านอาหารไดน์นึ่งออนเดอะร็อกส์ ตั้งอยู่ในโรงแรมซิกซ์เซนส์สมุย
9/10 หมู่ 5 บ้านปลายแหลม ต. บ่อผุด อ.เกาะสมุย จ. สุราษฎร์ธานี 84320

Samui Fine Dining Festival



DINING ON THE ROCKS

FESTIVAL MENU

September - October 2012

1 Second scallop blast, lemon oil,
basil & meunière

D'Arenberg the dry dam

Riesling, Australia

Bubble gum

Chicken quesadilla
liquid tortilla, orange marmalade,
tapenade, bell pepper and tomato

Terra de sole montepulcino

D'Abruzzo, Italy

Lamb chermoulah
corn porridge, goat cheese,
sauerkraut, hummus and anise salsa

Hugo Casanova

Cabernet Sauvignon, Chile

Chocolata

Dow's tawny port, Portugal

Baht 2,700 net/person - food only

Baht 4,000 net/person with wine pairings

(prices include service charge and government tax)

reservations 077 245 678

reservations-samui@sixsenses.com

www.sixsenses.com/sixsensesamui/

FOUR SEASONS RESORT KOH SAMUI

Located on the island's northwestern tip, quietly secluded in Laem Yai Bay, Four Seasons Resort Koh Samui offers an unforgettable beach vacation for couple, family, and friends. Within this harmonious nature enclave are 60 spacious one-bedroom villas and 14 residence villas – each with chic al fresco living spaces and an oversized infinity-edge pool. For dining, experience our gourmet paradise, where abundant varieties of fish and exotic herbs are coupled with Thailand's sophisticated culinary traditions, in two different restaurants: "Lan Tania" on the hillcrest and "Pla Pla" at the beach-side. The Resort's infinity-edge main swimming pool is mere steps from the private white-sand beach. Deeper relaxation awaits in the full-service forest spa, encompassing Thai, yogic and other Asian techniques. In this indulgent hideaway, Four Seasons blends distinctive design and an incomparable location with thoughtful 24-hour care.



Executive Chef Alex Gares

joined the resort in 2011. His wealth of experience has been garnered during stints at various Michelin-starred restaurants throughout Spain, including the legendary el Bulli, el Celler de Can Roca, Mugaritz. He has also been invited to numerous high-profile culinary events around the world. Alex is well known for the creativity and playful nature of his cuisine.



For Taxi: โรงแรม โฟร์ซีซั่น รีสอร์ท (เกาะสมุย)
219 หมู่ 5 ต.อ่างทอง อ.เกาะสมุย จ.สุราษฎร์ธานี

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Cherry Gazpacho

pickled cherries, goat cheese and chives

Prawn and Mushroom Gratin Cannelloni

sautéed spinach and crispy parmesan

Grilled Sea Bass

broccoli cream, long beans and preserved lemon skin emulsion

Wagyu Rib Eye

potato and smoked pancetta terrine,
green pepper corn sauce and morning glory

Chocolate, Coffee and Saffron Cappuccino

Baht 2,200 net/person

(includes service charge and government tax)

reservation 077 234 000

jose.ortiz@fourseasons.com

www.fourseasons.com/kohsamui/dining/restaurants/pla_pla/

FULL MOON

at Anantara Boput Resort & Spa

Anantara Boput presents a Koh Samui resort lifestyle that is quite unlike any other, from Bill Bensley designed tropical gardens which complement the charms of Fisherman's Cove on Bophut Beach, to southern Thai architecture which reflects our local cultural heritage, and world class amenities enhanced by Anantara's unique design touches. Savour the familiar taste of Italian classics and exciting new creations while 'floating' over a pool that overlooks the sea. Full Moon, Anantara's showpiece al fresco Italian restaurant, takes dining to another level. Inspired, original masterpieces by our acclaimed chef include a Samui Island shellfish hot pot of sea prawns, scallops, squid and mussels sautéed with red chilli and tomato confit. Tableside cooking and dedicated salt and wine sommeliers transform passive dining into an active sensory experience.



Executive Chef Don Lawson

considers food not only as his job, but as his passion. Arriving in Thailand in 2003, Don headed directly to the tropical shores of Samui to lead a team at Santiburi Dusit Resort where his menus showcased organic herbs, vegetables and spa cuisine before bringing his wealth of culinary experience to Anantara, where he joined in Dec. 2004 as a part of the pre-opening team.



For Taxi: เลี้ยวไฟแดงบ่อผุด ไปทางแม่น้ำ 300 เมตร

Samui Fine Dining Festival



FESTIVAL MENU

September/October 2012

Mediterranean inspired chilled tiger king prawns with grilled three peppers and artichokes, olives, semi dried tomato and rocket leaves.

La Carraia Orvieto Classico, 2010 DOC Umbria, Italy

Pepper seared jumbo US scallop with shredded fennel confit, Avruga caviar and remoulade swirl.

Pinot Grigio, 2011 Primo Amore Zonin IGT, Veneto, Italy

Grilled premium catch snow fish with edamame, tomato pearls and delicate saffron consommé plus champagne foam.

Syrah Rose, 2011 George Dubeouf, Languedoc-Roussillon, France

Pot-puri of lemongrass "Essence and Ice"

Lava stone char grilled grain fed "Kings Canyon" lamb mignon with winter vegetable ragout & roast eggplant fondant-purple basil leaves.

La Carraia Sangiovese, 2009 IGT Umbria, Italy

Chocolate in Variations Hot-Cold-Frozen-Dried
Hot chocolate fondant - Swiss chocolate fudge with heavenly mousse
Decadent white chocolate ice cream- Chocolate soil

Pierlant, Blanc de Blancs Brut NV, France

Baht 2,500 net/person - food only
Baht 3,500 net/person - incl. wines
(include service charge and government tax)

reservations 077 428 300-09

bophutsamui@anantara.com

samui.anantara.com

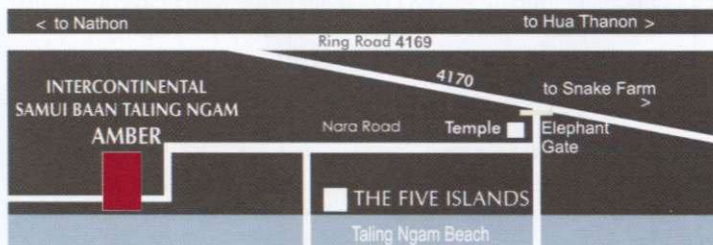
INTERCONTINENTAL SAMUI BAAN TALING NGAM RESORT

InterContinental Samui's premier restaurant - Amber - offers a relaxing, yet elegant, all-day dining experience. Prepared by our world-class chefs, dishes are led by Classic Thai favorites prepared "the Amber way," as well as a range of other Asian delicacies with European influences. Stained glass wall murals and contemporary artwork characterize the unique design, while sophisticated cluster lighting creates a romantic mood. Guests can enjoy the unique concept of 'eating in the kitchen' as our chefs prepare dishes at a live cooking station in the middle of the restaurant, or they can opt to dine alfresco, with spectacular views over the Gulf of Thailand. During the day, the à la carte menu offers an eclectic range of dishes, with a particular focus on Asian and international favorites, as well as some Thai classics. For wine-lovers, Amber's in-room wine cellar carries more than 100 labels, ensuring every dish can be perfectly paired with a bottle of your choice.



Head Chef Luke McLeod

completed his apprenticeship in Australia, then worked for Raymond Capaldi in Melbourne, in Paris at Lucas Carton (3 Michelin stars) and Le près d'Eugenie les Bains as well as SaQuaNa Honfleur, France. In 2011-2012 he was at Pierre restaurant for Pierre Gagnaire before joining InterContinental Samui Baan Taling Ngam Resort as Head Chef in May 2012.



For Taxi:

เข้าแยกสระเกศ ถนนสายหลัก 4170 อยู่ทางตอนใต้ของบ้านสระเกศ มองขวามือ จะเห็นวัดคีรีวงการามจะเห็นรูปปั้นช้างขนาดใหญ่แล้วเลี้ยวลงไปตามถนนสายนี้เป็นกิโลเมตร เลี้ยวกำแพงวัดไปเรื่อยๆ จะเจอป้าย InterContinental samui ban taling ngam ตรงไปตามป้ายจะเจอ สี่แยก มองซ้ายมือจะเจอทางขึ้นโรงแรมคะ

**Samui
Fine Dining
Festival**

Amber

ALL DAY DINING RESTAURANT

FESTIVAL MENU

September-October 2012

Tomato tea, avocado guacamole,
croutons and mustard crème glacée

Pan fried gnocchi, preserved lemon and caper butter,
Tomato Salsa and Grilled Tiger Prawns

Roast Lamb Rack, Braised shanks and Parmesan whole wheat
crumble with pumpkin, Walnut, Apricot and Fig spices

Rocket salad, olive oil sorbet, balsamic, parmesan and truffle oil

Crêpe cigars with sugar lime and blue berry ice cream

Baht 2,900 net/person
(includes service charge and government tax)

reservations +66 (0)77 429 100
reservations@ickohsamui.com

www.samui.intercontinental.com

LE JAROEN

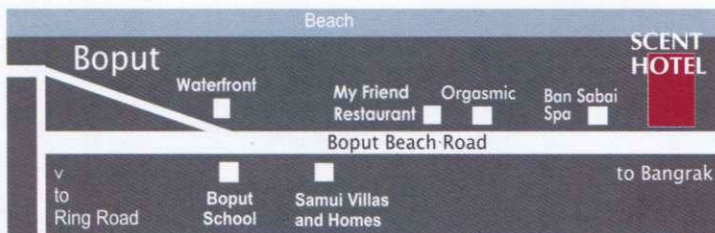
at the Scent Hotel

The Scent Hotel boutique accommodation is comprised of 13 suites on two floors. Our two suite types are the Beachfront Suite and the Sea Breeze Suite. All rooms have breathtaking views of the ocean, are beautifully decorated in one of three styles available and come with a full range of amenities. Enjoy gourmet food in a romantic setting. Each day you're treated with the chef's variety of distinctive and delicious hand crafted gourmet meals that reflect local produce and seasonal delicacies. We believe that every meal should be an unique experience of incredible flavors and creations away from the everyday. And as a special treat you can dine next to gently lapping waves under the stars for an unforgettable experience. The service is professional and discrete. Le Jaroen was voted one of Thailand's Best Restaurants in 2011.



Jutamas Theantae

states that her background in Fine Arts helped enhancing her culinary creativity: "perfection lies in looking at the details. I believe in a perfect meal with people I love. It explains the relationship we have, and for that reason I am enjoying the food business." I love seeing the happiness of people when they dine and I always want to do whatever is possible to make them even happier.



For Taxi: ถนนสาย บางรัก - บ่อผุด ก่อนถึง บางรักราชการทาง 100 เมตร

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Tarte à l'oignon

Caramelized Pearl Onion, Chickpea Mousse,
Marinate Artichokes, Edible Flowers

*Gewürztraminer Les Eléments AOC, Domaine Bott Geyl,
Alsace - 2009 - France*

Slow Poached Atlantic Salmon in Leek net, Saffron Hollandaise,
Home Grown Tomato Confit, Fresh Basil Oil, Five Spice Powder

*Sauvignon Blanc, Salomon & Andrew,
Marlborough - 2010 - New Zealand*

Local Catch Barracuda, Fresh Herbs, young Coconut,
Kiffir Lime Oil in Banana Leaves,

*Rosado Cabernet Sauvignon DO, ENATE,
Somontano - 2010 - Spain*

Hennessy XO Cooler

Oven Roast Lamb Loin Fig infused Poached Pear,
Coconut Creme, Truffle-Red Wine Reduction, Chestnut Puree

LZ Rioja DO, Telmo Rodriguez - 2009 - Spain

Truffle Creme Brulée, Chocolate Lava, Black Pepper Oil

*Cru Mont Plaisir Bordeaux Supérieur AOC,
Gonet-Medeville - 2010 - France*

Selection of Tea or Coffee

Baht 2,500 net/person - food only

Baht 3,500 net/person - incl. wine pairings

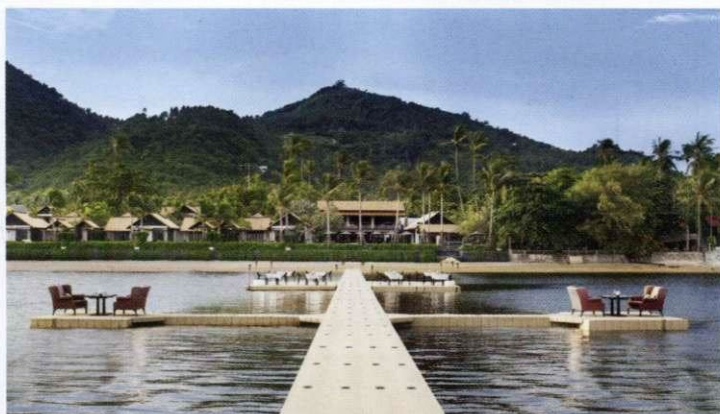
(includes service charge and government tax)

reservations 077 962 198 / 077 960 123

info@thescenthotel.com
thescenthotel.com

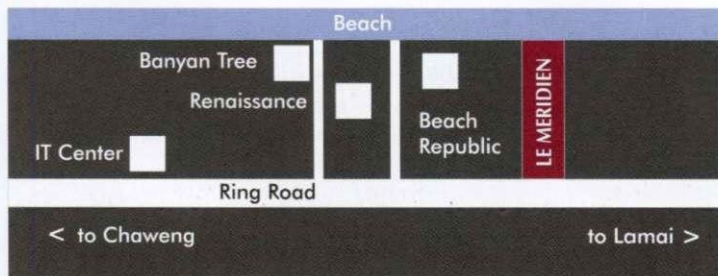
LE MERIDIEN KOH SAMUI RESORT & SPA

Located on spectacular Lamai Beach with breathtaking views over the Gulf of Thailand, Le Méridien Koh Samui Resort & Spa is an enchanting island paradise for the well-traveled. Embark on a stimulating journey of the unexpected. 77 refined guest suites and villas define modern luxury and are equipped with everything the discerning guest could desire. Discover the unique cultural celebration of the day, a new perspective on Feng Shui and the creative cuisine as you immerse into Koh Samui's newest hideaway. Experience the 224-meter floating ocean pier over the Gulf of Thailand, a unique and inspired venue for private dinners, celebratory cocktail parties and intimate receptions or to relax as the sun teams up with the soothing ocean.



Executive Chef Pornthep Thongrak

was born in Trang and started his career in '89 in Phuket at the Arcadia Hotel as demi chef de partie and gradually worked his way up the culinary ladder in the area at Club Andaman, The Evason, Kata Thani, Kaolak Princess Resort and Layana Resort Krabi before at Le Méridien Koh Samui Resort & Spa he has become a genuine creator of some perfectly sublime dining options.



For Taxi: ถัดจาก ไอทีเซ็นเตอร์ ละไม 500 เมตร ไปจาก หาดเจวeng

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Seared Marinated Ahi Tuna,
Salsa Verde, Herbs Grissini

Poached Rock Lobster and Tomato Terrine Salad,
Sweet Red Pepper Dressing

Snow Fish in Clear Soup, Fresh Lemongrass,
Sweet Basil and Herbs

Grilled Australian Rack of Lamb, Green Spinach Potato,
Red Wine Sauce, Crispy Kaffir Lime Leaves

Sweet Mango Sabayon

Coffee & Tea

Baht 2.500 net/person
(incl. service charge and government tax)

reservations: 077 960 888
lemeridien.kohsamui@lemeridien.com

lemeriden.com/kohsamui

LE SALON DE TI

at Zazen Boutique Resort & Spa

Le Salon de Ti has quickly become one of the most talked about dining venues on Samui island. The Louis XV style furniture and Venetian chandeliers originally blend with the modern open kitchen, which provides an elegant, yet sophisticated and trendy atmosphere, making it the perfect place for your unforgettable dining experience. A true culinary temple where gourmets can enjoy an inspirational menu that the Executive Chef will create before their eyes in the specially appointed show kitchen. Choose to pair your dinner with carefully selected wines from the new wine cellar for the most amazing culinary journey. Whether for a romantic evening, a private party or a business dinner, Le Salon de Ti will surely fulfill your highest expectations.



Executive Chef Stephane Courtin

was born in France and therefore has the best qualification to be a part of the culinary universe via the famous "cuisine française". His career has seen him in his homeland and in Vietnam before he set sails to Samui island in order to introduce some innovative culinary extravaganzas, intended to enhance & enlighten the local dining scenario.



For Taxi: ซาเซ่น รีสอร์ท อยู่ระหว่าง บ่อผุด กับ แม่น้ำ

Samui Fine Dining Festival



FESTIVAL MENU

September - October 2012

Autour de la truffe - All around truffle

Pomme grenaille farcie à la truffe noire,
œuf de caille poché, crispy Serrano.
*Baby potatoes stuffed with black truffles,
poached quail egg and crispy Serrano*

Raviole de joue de bœuf braisée et foie gras poêlé
à la fleur sel de truffes, bouillon aux cèpes.
*Braised beef cheek Ravioli, and foie gras poele
with "Fleur de sel" truffles, porcini broth.*

Filet de loup en écailles de truffes, purée de céleri-rave
aux éclats de truffes, jus de bœuf.
*Filet of seabass with black truffles scales,
celeriac puree with truffle chips, gravy sauce.*

Filet de veau au Comté et purée de truffe blanche,
purée de Topinambour et pomme frite croustillante.
*Veal tenderloin with Comte cheese and white truffle puree,
Jerusalem artichoke puree and crispy potato.*

Glace vanille frite aux amandes, sauce chocolat amer
à la cardamone, et petit macaron.
*Fried vanilla ice cream with almonds, bitter chocolate sauce
with cardamom and macaron.*

Baht 2,700 net/person

(includes service charge and government tax)

reservations 077 425 085

info@samuizazen.com

samuizazen.com

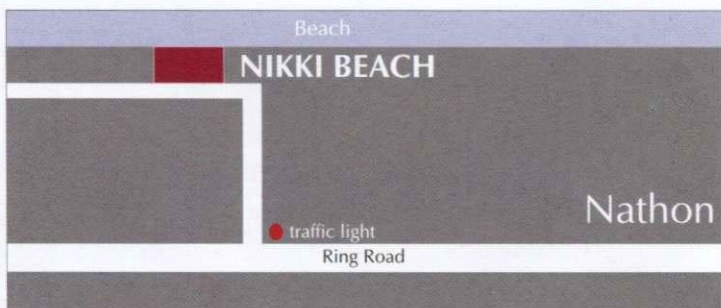
NIKKI BEACH

Nikki Beach taps the exotic beaches of Koh Samui, adding this alluring locale to its well-established jet set itinerary. Leave the BlackBerry behind and prepare for complete seclusion along the shores of Lipa Noi Beach, an ideal setting mixed with Nikki Beach's signature chic and sexy style. The Sunset Terrace Lounge lends sensational views to one of Thailand's best sunsets while the pool below provides a refreshing escape before the sun hits below the horizon. From jet setters parting for the weekend to the local sunbather, Nikki beach Koh Samui is a beach club extravaganza and one of the sexiest places on earth. Spend the day sipping some cool drinks on our signature day bed while ordering a la carte from our Global Cuisine. Nikki Beach offers the ultimate daytime dining experience. Dine on plush beds by the pool or on our covered dining area. And - of course - the Fine Dining Festival menu is a must for gourmets from near & far!



Executive Chef Peter Montemayor

was born in the Philippines and started work at Shangri-la Cebu, followed by Shangri-la Manila. Then moved on to winning the "Iron Chef of Boracay" cooking competition in 2005. Transferred to the Caribbean and was connected with Amanyara resort in the Turks and Caicos Islands before moving to Nikki Beach Samui, where he became the Executive Chef in November 2011.



For Taxi: อยู่ระหว่าง ท่าเรือราชาเฟอรรี่ กับ หน้าทอน

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Mackerel, white shrimps & squid in 3 different styles

Warm carpaccio of grain fed beef fillet
lightly seared beef, mild green curry foam
papaya cucumber relish, toasted nuts

Pan - fried red snapper, served with crispy rice salad,
sautéed local kale and panaeng curry

middle eastern style rubbed lamb rack
massaman mash potato, eggplant caviar and white balsamic reduction

Chocolate Chip Zeppole
with vanilla ice cream & espresso sauce

Baht 2,500 net/person

(incl. service charge and government tax)

**One complimentary bottle of NIKKI WINE
with each 2 menu orders**

reservations 077 914 500

rm@nikkibeachthailand.com
nikkibeach.com/kohsamui/

OLIVIO

(at Baan Haad Ngam Resort & Spa)

Combining the finest traditions of Thai architecture with modern European conveniences & amenities, Baan Haad Ngam Boutique Resort & Spa is the ideal place to escape from it all. Fifty luxuriously appointed rooms and villas, each with its own Jacuzzi have been designed to meet every need and to allow to relax and rejuvenate in a tranquil and naturally beautiful setting. Olivio is the one and only romantic beach-front Italian restaurant on Samui island. Award winning and specializing in Italian cuisine, Olivio is a must for visitors and locals alike and has established a well-deserved reputation and popularity as a leading Samui dining temple. Combining the romantic views of the sea with it's classy cuisine, it is easy to understand why Olivio has won so many awards.



Sous Chef Ubon (Itt) Prepol

comes from Korat in North-Eastern Thailand and started his career at the age of 15 at local restaurants, before making his luck in Bangkok where he discovered his love for Italian food and was hired in various popular Italian dining places. On Koh Samui since beginning of 2012, he is the proof that exquisite Italian cuisine does not always require an Italian chef. Taste & you know!



For Taxi: ร้านอาหารตั้งอยู่ในโรงแรมบ้านหาดงาม หาดเฉวง-
ระหว่างโรงแรม ชบา คาบานา และ มิดหลังรีสอร์ท

Samui Fine Dining Festival



ITALIAN CUISINE

FESTIVAL MENU

September/October 2012

Soup

Ravioli with Rock Lobster Soup

Beef Ravioli Consume

Cream of Roasted Pumpkin Soup

Di Giamo Garganega Chardonnay (Italy)

Salad

Scallop Salad

Baked Mussels with Cheese and Garlic

Beef Tartar

Beef Tomato

Talamanca Sauvignon Blanc (Chili)

Pasta

Home Made Angel Hair in Garlic, Chili with Prawn

Home Made Fettuccine in Garlic, Chili with Porcini Mushroom

Ravioli in Garlic, Chili & White Wine Sauce with Squid

Pappardelle with Truffle Cream Sauce

Di Giamo Merlot Corvina (Italy)

Main

Roll Veal with Tomato Sauce

Snow Fish with Lobster Sauce

Braised Australian Lamb Osso Bucco, Saffron Risotto & Seasonal Vegetables

Australian Beef Tenderloin with Grape Sauce

Chicken Stuffed With Ricotta Cheese and Spinach in White Wine Sauce

Talamanca Cabernet Sauvignon (Chili)

Dessert

Panna Cotta

Tiramisu

Torta di Chocolate Caldo - Signature Hot Chocolate Cake with Vanilla Sauce

Freshly Brewed Coffee or Tea

From each course please select a dish of your choice.

Baht 2,500 net/person food only

Baht 3,500 net/person - incl. wines

(prices include Service Charge and Government Tax)

reservations 077 231 500-8

info@baanhaadngam.com

www.baanhaadngam.com

FREE Round Trip Transfer from
Chaweng, Chaweng Noi, Cheung Mon, Bophut and Mae Nam

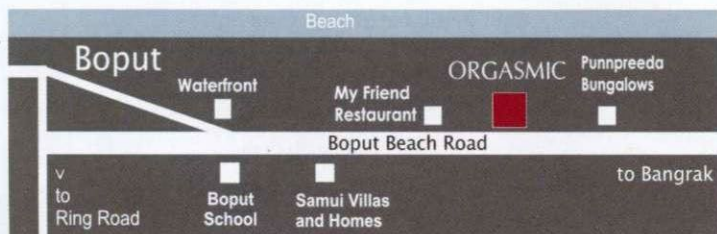
ORGASMIC by CHEF WALLY

Since Orgasmic opened its doors in May 2010, it has added another genuine melody to the culinary symphony created by various Fine Dining restaurants on the island. In the meantime, this outstanding dining temple has created lots of delicate satisfaction with gourmets of many a kind. Under the culinary helm of Walter "Wally" Andreini, one can savor some truly unique, superb and sophisticated menu selections. Orgasmic mainly presents Wally's own creations, often with fusion character inspired by Mediterranean and Asian elements. Also the Thai dishes are fixed with mucho gusto and raffinesse. The restaurant is located on a idyllic, romantic corner of Bangrak Beach, where Wally has found the perfect location to match his creations with natural ambiance.



Walter "Wally" Andreini

born in Brussels, but holds an Italian passport. Young Wally discovered his love to cooking at the tender age of 7 and was encouraged by his Mom to become a chef. He started his career with Michel Servais and at the "Fils de Jules". On Samui since 2000, Wally had successful stints at "Captain Kirk" and Zazen, which he made famous before launching his own dining temple.



For Taxi: จากบ่อผุด ร้านอแกสมิกอยู่ถัดไปจากร้านมายเฟรนด์ประมาณ 100 เมตร

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Smoked salmon layered sushi & wasabi mayonnaise,
King prawns & kombava cocktail, money bags Madras style

Swordfish & salmon carpaccio with pink pepper,
purple basil & argan oil

Lobster lasagnetta on porcini mushroom veloute,
alba truffle foam & flying fish around

Farang sorbet & grey goose vodka

Orgasmic lamb tenderloin with foie gras,
morels pom'paillasson & Guinea pepper hint

Chocolate volcano fondant, B&F chocolate mousse, violet ganache,
chocolat macarons, amaretto ice-cream

Baht 2,500 net/person

(includes service charge and government tax)

reservations 086 276 9101
walter.andreini@hotmail.com

open for dinner
closed tuesdays

PREGO

North Chaweng Beach Road, opp. Amari Palm Reef

The fact that Prego is one of the most popular Samui restaurants for tourists and residents alike doesn't come without a reason. It's simply one of the most professionally-run dining venues with a great choice of Italian specialties and impeccable service, designed to make every lover of mediterranean food feel like in seventh dining heaven. One of the genuine and inspirational driving forces of Prego is Italian Executive Chef Marco Boscaini who has contributed an essential part to Prego's success. He manages the day-to-day operations by ensuring efficiency and scheduling. But his main activity is to be there every night to welcome and chat with the guests in order to make them feel comfortable and have a good time. Together with his team and under the Management of the Amari Group of Hotels, Prego is a culinary must for all who consider dining as a well-deserved pleasure.



Executive Chef Marco Boscaini

hails from Varallo Sesia in Northern Italy and is in full charge of running the day-to-day operations of Prego since its opening in 2003, which makes him one of the longest serving chefs at the same restaurant on Samui. He did his apprentice years in Italy but consequently discovered his love of the Land of Smiles. Marco worked in Bangkok, Lampang and Chiangrai before joining Prego.



For Taxi: ตรงข้าม อมารี ปาล์มรีฟ รีสอร์ท

Samui Fine Dining Festival

prego

FESTIVAL MENU

September - October 2012

***Carpaccio di noce di capasanta scottata,
lardo di Colonnata e crema allo zafferano***

Carpaccio of US scallop with "Lardo di Colonnata"
aged Tuscan marble pork in a saffron cream
Prosecco Treviso DOC, Carpena Malvolti

***Fegato grasso d'oca, cornetto caldo
su crema di polenta e Crutin al Tartufo***

Pan fried duck liver with warm brioche on a
bed of soft polenta and truffled Crutin cheese
Pinot Grigio Fiorile, Venezia IGT, Cesari

***Raviolone di polpa di granchio con stracciatella
di burrata, Pachino e olio extra vergine al basilico***

House-made crab meat raviolo, served with freshly melted Burrata
cheese, roasted Pachino tomatoes and basil - scented extra virgin olive oil
Bardolino Charetto Classico Rosé, Lenotti

***Filetto di vitella da latte, salsa al tuorlo e Fontina,
patate al vapore e piccola grattata di Tartufo d'Alba***

Roasted fillet of milk-fed veal and steamed baby potatoes with a Fontina
cheese and egg yolk sauce topped with black Alba truffle shavings
Primitivo di Manduria, "SUD"

***Panna semi cotta con amaretti,
amarene e bastone di liquerizia***

Semi-cooked pannacotta with amaretti biscuit,
Amarena cherries and a licorice stick
Marco's home-made Chocolate Grappa

Baht 2,500 net/person - food only
Baht 3,500 net/person - with wine pairings
(prices include service charge and government tax)

reservations 077 422 015

open for lunch & dinner
all major credit cards

prego@palmreef.amari.com
pregosamui.com

RED SNAPPER

Red Snapper Bar & Grill, one of Samui's most celebrated and established restaurants, sits elegantly on Chaweng Beach Road with a style and an ambience that is unreservedly unique. It offers everything which is alluring to the food critic: décor, space, privacy, variety of ambience, exceptional service, entertainment, and most of all, a wide selection of dining delights. Equipped with sleek facilities, including indoor air-conditioned and al fresco terrace dining areas. Feel comfortable in a modern design and benefit from a wide selection of fine vintage wines, for which the wine cellar is the ideal source to suit the most discerning wine enthusiasts. Red Snapper also offers a diverse selection of grill options with a Mediterranean twist. The atmosphere is energetic with live music from 9:30pm.



Executive Chef Sébastien Meunier

French born Sébastien began his career in Michelin-rated kitchens incl. the 2-Star Hotel Martinez Cannes after which he took some time to check out the culinary secrets of Asian cuisine. This worked out as an inspiration into fusing his Mediterranean roots with Asian ingredients that led to his signature style. His culinary art has been fundamental in Samui's dining scene.



For Taxi: ก่อนถึงหน้าโรงแรมเจวงรีเจนท์ 10 เมตร

Samui Fine Dining Festival



FESTIVAL MENU

September/October 2012

Tuna Verrine
with Mango and Beetroot, Green peas and Vanilla emulsion
Trewa Sauvignon Blanc 2010

Truffle and Black Trompet mushroom risotto,
With Asparagus and crispy Parmesan
Tall Poppy Semillon Chardonnay 2010

Tandoori Baked Butter fish,
Almond cream, Celery Mousseline, cloves and fresh coriander
Laurent Miquel Cinsault Syrah 2010

"Charolais" Beef Skirt Steak,
With long pepper and ginger Puy lentils, raspberry Bordelaise sauce
Lindermans Premier Selection Shiraz-Cabernet Sauvignon 2008

Dessert symphony:
A selection of our special desserts: Dark chocolate pavé, Lemon pie,
Crème Brulée, Tiramisu, served with Coconut ice-cream & Pralinés
Mythical Garden Passion fruit

Baht 1,850 net/person - food only
Baht 2,950 net/person - incl. wines
(prices include service charge and government tax)

reservations 077 422 008
info@redsnappersamui.com

www.redsnappersamui.com

RENAISSANCE KOH SAMUI RESORT & SPA

*t*awaNN Restaurant fully embraces the philosophical meaning of the Thai word - the sun and warmth is the source of life and happiness. From warm smiles in a superb and enriching culinary experience, an evening at tawaNN will please the soul and rejuvenate one's life. The restaurant is nestled among fragrant tropical gardens with stunning views. The al fresco ambiance also makes it a perfect venue for romantic dining. Jazz & blues tunes add to the informal ambiance. The genuine and creative concept of the menu reflect the passion for culinary expertise and respect for the origin of the ingredients whereas the flavors stand for an innovative and cultivated cuisine via simplicity, perfection and style. Dining out at tawaNN means knocking on heaven's gastronomic door - it is just within a meal from discovering something tastefully new.



Executive Chef Udomsak Boonsopone

Bringing many years of cooking experience, Udomsak combines both local and international tastes, thus creating his own unique flavors, popular from UK to U.A.E. He has performed in hotel chains such as Banyan Tree, Le Méridien and Four Seasons. Before joining Renaissance Samui Resort, he was the culinary expert in the multiple award winning JW Marriott Phuket Hotel.



For Taxi: โรงแรมเรนซองส์ เกาะสมุย รีสอร์ท แอนด์ สปา 208/1 หมู่ 4 แหลมพนัน
หาดละไม ตำบลมะเร็ด อำเภอกาสมุย จังหวัดสุราษฎร์ธานี โทรศัพท์ 077-429300

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Pan Seared Scallop with Avocado Mousse and Mango Salsa
Angus Beef Tartar
Duck Liver Terrine

Samui Bouillabaisse à la Marseillaise

Sautéed Black Angel Hair with Poached Crab Claw, Porcini Mushrooms,
Sundried Tomatoes and White Truffle Oil

Sea Bass Saltimbocca wrapped with Italian Pancetta,
Chili Beurre Blanc and Papaya Salsa,
Pesto Mashed Potato

or

Duo of Australian Lamb Rack and Angus Beef Tenderloin
with a Pommery Mustard Crust, Glazed Baby Carrot, Grilled Mushrooms
with Port Wine Sauce & Home Made Chunky Tapenade

Vanilla Panna Cotta and Mangosteen Ice Cream

Baht 2,299 net/person

(includes service charge and government tax)

Bottle of wine will be offered for a special price

for reservations, please contact 077 429 300

info@renaissancekohsamui.com
renaissancekohsamui.com

ROCKPOOL

Rockpool offers a unique gastronomic identity - which surpasses the expectations for culinary excellence and great warm hospitality. You will enjoy dining over the Gulf of Thailand with spectacular views along the unspoilt spectacular craggy coastline between Chengmon and Chaweng either on the al fresco deck over the sea or beneath a graceful state-of-the-art canopy with equally stunning views of the seascape. Executive Chef Martin will compliment this fabulous location with equally pleasing flavors, a subtle blend of Southern European and Asian cooking methods giving you the best of both worlds: Fin de Claire oysters imported by air from France and prepared in various styles! It's amazing food and warm hospitality in an unparalleled location. And bingo: most of all - it won't break the bank!



Executive Chef Martin Selby

hails from Nottingham (UK) - he might even be a descendant of Robin Hood. After reaching sous chef level, he went traveling to Australia, New Zealand and SE Asia and finally decided to settle on Samui, where he made RockPool one of the most popular dining venues including the setting up of an amazing regular Gourmet Oyster Sunday Brunch in a spectacular setting.



For Taxi: แฉวงเหนือประมาณหนึ่งกิโลเมตรไปหลังโนนาริสอด

RockPool

FESTIVAL MENU

September/October 2012

Arancini

With Stilton cheese center, organic honey caviar
and roasted grape puree

Prosecco Gold Follador Italy

Salmon Katsu

Sesame crusted and served with wasabi aioli
pickled ginger and petitradish salad

Chenin Blanc 2011 Slent South Africa

Fava bean veloute

With Savoy cabbage wrapped black cod
and Serrano ham wafer

Rosé Nero d' Avola 2011 Feudo Maccari Italy

Hendricks gin and tonic sorbet

cucumber pearls and candid lemon peel

Wagyu Beef Cheek

Marinated in beer and vanilla and then slowly braised

Served with Irish oyster emulsion and duck fat fries

Rosso di Montalcino Sangiovese Casanova 2009 Italy

Salted caramel iced parfait

Served with smoked bacon popcorn and pumpkin macarons

Muscat Sec L Etoile 2011 France

Baht 2,500 net/person- food only

Baht 3,500 net/person - incl. wines

(prices include service charge and government tax)

reservations 077 234 500

fnb@karmasamui.com

karmasamui.com

SUI KIN

at the *akyra Chura Samui*

If you'd like to celebrate the intoxicating blend of a luxurious yet spirited lifestyle resort on one of the most pristine Samui beaches, *akyra Chura* is the perfect location to indulge in a most comfortable holiday experience. Revel in a heady combination of understated luxury and Asian chic with natural outdoor ethos, in-keeping with the resort's passionate, spirited style. Japanese food's popularity is on the rise as we speak. With it's very distinctive and refined tastes, this is a must for everybody who likes dining as a lifestyle element. *Suikin* is the sister restaurant of the multi award winning *Suikin* restaurant in Bangkok, now also on Samui, as a corner stone of the *akyra Chura Samui*, located at the northern end of Chaweng Beach. The dishes are based around the traditional tastes & classical techniques of Japanese cuisine.



Executive Chef Goro Takatsu

was born in Nagoya Japan but he soon went out to discover the culinary scenes in Mexico, Peru, Madrid and Bangkok before moving to Samui. At the *akyra Chura Samui*, he has achieved a great impact by making Japanese food a truly special household option. By using only the finest & freshest ingredient's available, his Japanese delicacies are always a trip to culinary heavens.



For Taxi: ร้านนี้ตั้งอยู่ในโรงแรมอคิรา จุฬา อยู่ระหว่าง
โรงแรมเดอะบรีชา และ ทางไปหาดเจว

Samui Fine Dining Festival



at the **akyra** Chura Samui

FESTIVAL MENU

September-October 2012

Temarizushi Moriawase
Assorted of temari sushi

Dry sake in wooden MASU box

Aburi Maguro wasabi fumi avocado
Light charred yellow fin tuna, avocado flavored with wasabi

Orvieto La Carraia 2010, Umbria - Italy

Uchiwa Ebi no Tempura
Samui rock Lobster tempura with tom yam mayo

Hot Sake in Tokkuri bottle

Sauvignon Felluga 2010, Friuli- Italy

Sake to Wine no kori jerry
Sake & white wine ice cubes

Beef steak, foie gras & balsamic miso sauce

Vertigo Felluga 2009, Friuli- Italy

Ichigo gyuhi to Maccha ice cream moriawase
Strawberry & cream wrapped in sticky rice sheet
& green tea ice cream

Moscato Asti Villa Giada 2010, Piemonte- Italy

Baht 1,900 net/person- food only
Baht 2,600 net/person incl. wines & sake
(includes service charge and government tax)

reservations 077 915 100

fbm@theakyra.com
www.theakyra.com

THE BARGE FINE DINING

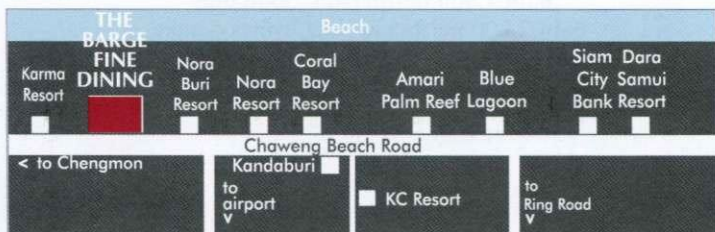
North Chaweng Beach Road

The Barge Fine Dining is a daily restaurant operation with four dining options: 1. serving breakfast buffet and à la carte menu for lunch and dinner as well as seasonal buffets including special feasts with Western cuisine. 2. The Beach Front Terrace serves seafood and meat BBQ with a spectacular view in a copy & private ambiance. 3. The Barge Lounge is the perfect place to unwind with a freshly brewed coffee, delicious cocktails, canapés and a spectacular selection, also ideal to arrange and organize private receptions or functions. 4. The Rice Barge & Terrace offers Thai specialties and creations from various regions in a unique setting and authentic ambiance with original Thai classical music & dance performances for your perfect dining pleasure. The Barge's spectacular architecture represents a true island landmark.



Chef Tonny Kwan Lawrence

born in Indonesia, Chef Tonny is well in tune regarding Asian cuisine with an Indonesian twist. "One & Only Royal Mirage" Dubai and Six Senses Hideaway in Oman were his main destinations on his way to The Barge Fine Dining, where he his creative attitude has genuinely contributed to the increasing popularity and success of this unique restaurant.



For Taxi: แฉวงเหนือไปประมาณห้าร้อยเมตรไปหลังโนรารีสอร์ท

Samui Fine Dining Festival



FESTIVAL MENU

September-October 2012

Wasabi King Prawn

Mock caviar

Chamdeville Rosé

Creamy Sweet Corn Soup

Salted Pop Corn

120 gr Salmon steak

Tea reduction soba noodles, dry seaweed

Anakena Sauvignon Blanc

Miso Brushed Tenderloin of Aus. Beef

On Puff Pastry, mushroom ragout, Beef Jus

Goats do Roam Red

Inspired "Estee Lauder"

Panna Cotta

Torlay's Port Tawny

Baht 2,000 net/person - food only

Baht 3,000 net/person - incl. wines

(prices include service charge and government tax)

reservations: 077 913 555

open for lunch & dinner

all major credit cards

reservation@noraburiresort.com

noraburiresort.com

THE DINING ROOM

at Rocky's Boutique Resort

Rocky's Boutique Resort is private and secluded and comprises 47 bungalows and 3 villas with private pools, situated on the beach with unparalleled views of the Gulf of Thailand. Long-tailed fishing boats can be seen as they depart or return home with their catch. Here is the ideal place to relax and feel free to enjoy the natural beauty of this amazing resort. Rocky's signature fine dining restaurant - "The Dining Room" - features the superb cuisine of award-winning Executive Chef Azizskandar Awang. The restaurant comes aglow in the evenings with soft candle-light and beautiful Thai artwork. Dining is available in the al fresco part or outside on the rocks. The wine list is quite extensive.



Executive Chef Azizskandar Awang

is one of Asia's most achieved and creative chefs of the new generation. Just 30 years old, he performed in various signature Fine Dining restaurants at Marriott, Hilton, and Renaissance Hotels in Thailand, Singapore and Malaysia. Also winner of the year of the Malaysia Young Chef Challenge Award, his cooking style is Classical French Cuisine with a modern touch.

Beach

ROCKY'S RESORT
THE DINING ROOM

Ring Road

< to Grandfather Rock

to Hua Thanon >

For Taxi: ขับรถจากหาดเจว่ง ผ่านหาดละไม จากหาดละไมระยะทางประมาณ 4 กิโลเมตร โรงแรมอยู่ทางซ้ายก่อนถึงวัดศิลาสูง

Samui Fine Dining Festival

the dining room

FESTIVAL MENU

September-October 2012

Amuse Bouche

Tuna tartare with shaved bottarga, Avruga caviar,
bell pepper purée, pine nuts, kalamata olives mousseline

Anakena Chardonnay, Chile

Poached Rougie foie gras au torchon, caramelized peaches,
walnuts, mache lettuce, brioche

Yellow Tail Moscato, Australia

Passion fruits sorbet with fresh mango and crispy passion fruit yogurt

Grain fed Australian beef cooked Sous Vide, medley of baby vegetables,
la ratte potato purée, port wine sauce, salsa of baby capers and bell peppers

Gerard Bertrand H de L'hospitalet, France

Varlhona chocolate flourless cake, dark chocolate mousse,
raspberry coulis, fresh mints and white chocolate ice cream

Prosecco Villa Sandi Rose, Italy

Baht 1,500 - food only

Baht 2,500 - with wine pairings

(plus 10% service charge and 7% government tax)

reservations 077 233 020

dining@rockyresort.com

www.rockyresort.com

THE EDGE

at Akaryn Resort

Sometimes you just know you've found the right place. Warm and welcoming, like sunrays bursting through clouds after the rain, bathing everything in a gentle glow, worries washed away. It feels good. At Akaryn Samui, we know that feeling. We call it intuitive luxury. It means we know what you want, almost before you do. It means the freedom to indulge indulgence, restore wellness, explore romance and embrace nature. It means service that need not shout its name, and 'wow factor' in lower case. At Akaryn Samui, our intuitive approach extends to all things culinary. Award-winning chefs who aren't afraid to innovate go perfectly with our experience of what works best in paradise. This is dining for the discerning, served in a naturally beautiful setting, enhanced by a refreshing sea breeze. We understand your tastes, but take pleasure in introducing new flavors. We celebrate the world's great cuisines and dishes, often adding our own uniquely Thai interpretation.



Executive Chef Jean-Louis Léon

was born in the famous Bretagne region in France, where he also graduated from culinary school. Since then his gastronomic career brought him to Switzerland, Eastern Europe, the UK, Caribbean, Africa, Oceania and Asia, where he performed in 5* hotels, on private yachts & in boutique resorts. Aleenta Resort in Phuket and Akaryn are the actual places where his culinary magic is on show.



For Taxi: อัครินทร์ รีสอร์ท แอนด์ สปา สมุย ซอยตรงข้ามเซเว่น อีเลฟเว่น
สาขาเชิงมนวิลเลจ (แอทแลนด์สเกา) เส้นทางระหว่างเจวง-เชิงมน

**Samui
Fine Dining
Festival**

THE
EDGE

FESTIVAL MENU

September/October 2012

Chilled Almond & Grape Soup

Marinated Frigate Tuna Loin with Pimentan and Canela
Sweet and Sour Shallots

Pan Seared Salted Cod
Chorizo & Potato Aioli Sauce

Naranja Sanguina Granite with Horchata Syrup

Lamb Eye of Loin
Northern White and Broad Bean glazed with spices
Poultry jus enhance with Paleta Iberico Gran Reserve

Zuppa Inglese with mix berry sauce.

Baht 2.500 net/person

(includes 10% service charge and 7% government tax)

reservations 077 914 700

rm@akaryn.com

www.akaryn.com

THE FIVE ISLANDS RESTAURANT

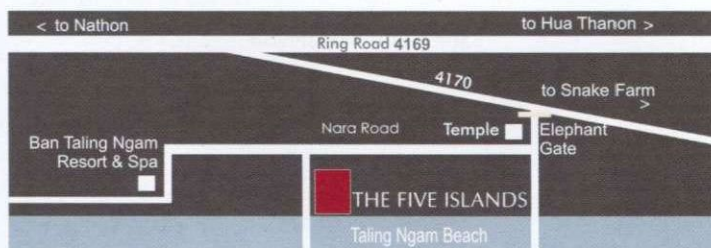
Taling Ngam Beach

Located on Samui's idyllic South-West coast, the Restaurant is set on a pristine beach overlooking five jagged limestone islands. Renowned for great sunsets and special food, it has established an international reputation for service, cuisine and exceptional location. It was also selected as one of Best Restaurants 2007-2009 by Thailand Tatler and 2008 Best on Travel by Vanity Fair Magazine UK/USA. The select menu is a Thai and international fusion cuisine focused on the fresh scents and flavors of local herbs prepared in an al fresco kitchen. Often said to be "the highlight of many a visitor's stay on Koh Samui", are their private longtail boat tours of the five islands, presenting caves, remote beaches and bamboo dwellings perched on cliffs and pinnacles including an excellent lunch or sunset dinner awaiting on the beach.



Executive Chef Saksayam Banjong

has started his culinary career as an ordinary cook on Samui at the Amari Palm Reef Resort, The Terrace, Samui Bay View and at the Five Islands Restaurant, before opening his own place "Thai Bamboo" in Prague (Czech Republic), where his cooking skills were widely appreciated and renowned from 2005-11. Since 2012, he's back, however, at the Five Islands Restaurant.



For Taxi: ไปถนนสี่แฉ่งเจ็ดศูนย์ไปที่ประตูข้าง เจววัดเลี้ยวขวาตรงไปสองร้อยเมตรแล้วเลี้ยวซ้าย

Samui Fine Dining Festival



FESTIVAL MENU

September - October 2012

BBQ King prawn with sauce of galangal,
lemon grass, chilli, garlic and tamarind

Deep fried soft shell crab
served with a salad of sweet chilies, lettuce and Thai sauce

Green apple and passion fruit brandy sorbet
with orange sauce topping

Cubes of char grilled Australian steak
with The Five Islands truffle sauce

Grilled lobster with white wine sauce,
Baby tomatoes and sweet peppers

Brandied fresh whipped cream
with strawberries and icing topping

coffee or tea

Baht 2,500 net/person

(includes service charge and government tax)

reservations 077 415 395

mobile 081 477 5371

samui@thefiveislands.com

thefiveislands.com

SILAVADEE POOL SPA RESORT

Secclusion, romance and breathtaking views will best sum up your experience of The Height restaurant at Silavadee Pool Spa Resort, situated above the beach at one of the most amazing locations. Choose between two air conditioned dining rooms, a cool selection of open air terraces overlooking the Gulf of Thailand and secluded, private tables tucked between huge granite rocks whilst all the time being surrounded by natural beauty. The "back to nature" concept at Silavadee Pool Spa Resort is carried through all the villas, the Wellness Spa and finally into this award winning restaurant. Hand-crafted, local materials have been used in the construction and offer a feel of warmth and balance throughout.



Executive Chef Amphorn Choeng-Ngam (Bem)

As a multiple 1st prize award winner of various competitions by the Samui Culinary Circle, Bem certainly knows his craft. He virtually likes Samui more than any other place, as stints at Poppies, Beachcomber, Sala Samui, Imperial, Four Seasons and Bandara don't happen accidentally. At The Height, Bem now can perform the whole kaleidoscope of his culinary art for your dining pleasure.



For Taxi เข้าซอย รร. เรนซอง ผ่าน รร. บ้านอันทรี่ ขึ้นเนินเลี้ยวขวา
ลงเนิน รร. ศิลาواتอยู่ซ้ายมือ

The Height

FESTIVAL MENU

September-October 2012

Marinated Melon mint with Grape Champagne Jelly
with Mango avocado cream cheese a Bagel Crisp (V)

Prosecco Treviso Gold

Consommé with Dumpling of Chicken and Truffle
with Coriander Ravioli in a Chinese herb broth

Alto Adige Kientzheim Kayzersberg Riesling Reserva

Seared Yellow Tuna, Lemongrass Relish and Siam Citrus Sauce

Alto Adige Colterenzio Chardonnay

Pepper Herb Crusted Wagyu Rib , Roasted Vegetables,
South American Quinoa, flex seed Mashed potatoes
with pepper Coulis and Port wine reduction

Cave La Suzienne

Chocolate Lava Dumpling with Berries Caviar

Languedocroussillon L'Etoile Muscat sec cave veuve

Baht 2,500 net/person

Baht 3,500 net/person with wine pairings

(prices include service charge and government tax)

reservations 077 960 555

rsvn@silavadeeresort.com

www.silavadeeresort.com

TREE TOPS

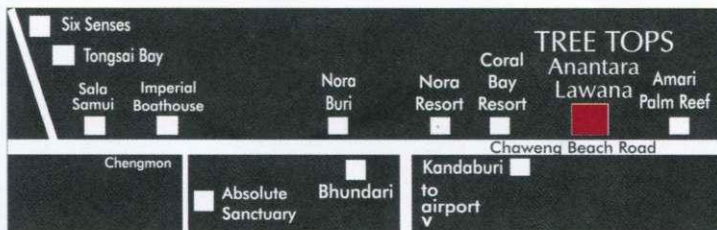
at Anantara Lawana Resort

One of the most amazing Samui dining experiences comes in the form of the intimate Tree Tops restaurant. The uniquely positioned restaurant is the most romantic and exclusive dining destination on Samui where guests can enjoy the most luxurious setting amongst the tree tops, which is perfect for an occasion to demonstrate one's love for each other. Guests can enjoy a menu inspired by our Chefs that encompasses carefully selected high quality fresh products brought together on your plate with all the years of culinary team's experience. The menu is complemented with our extensive wine list which will be carefully explained by our in house wine guru. This is truly a unique dining experience combining quality food, beverage and service with the location to make a great mélange in the sky.



Executive Chef Matthias Mittnacht

was born in Bavaria as son of a hotel / restaurant owner. His exceptional career has lead him around the globe, the last stint being at the 5* Opera Hotel Kiev. He has also cooked for the national soccer teams of England & Spain during Euro 2012. Since July he has started his "tropical" career at Anantara Lawana where he has the ideal stage to present his creations of Fine Dining cuisine.



for Taxi: สถานี เจว่งเหนือ ร้านอาหารทรีท็อป ตั้งอยู่ในโรงแรมอนันตราลาวาณา (หาดเจว่ง)

Samui Fine Dining Festival



FESTIVAL MENU

September - October 2012

Rock Lobster

Set on mango, baby leaves and cumin scented sweet potato puree
Gosset, Excellence Brut, Aÿ, Champagne, France, NV
(92 points Wine Spectator)

Carrot and Ginger Shot with a crunchy oyster

*Riesling, Qualitätswein Trocken, Weingut Robert Weil,
Rheingau, Germany, 2010*
(93 points Wine Spectator)

Sea Bass

Nestled in a mushroom broth with baby spinach
Heartland, Stickleback White, Langhorne Creek, South Australia, 2009
(87 points Robert Parker)

Sorbet

Raspberry and mint, drizzled with aged balsamic vinegar

Veal Cutlet

Truffle flavoured, accompanied with broccoli swamp and carrot puree
Pinot Noir, Wairau River, Marlborough, New Zealand, 2010
(88 points Robert Parker)

Gazpacho

Chilled strawberry puree infused with lemongrass
basil sorbet and accompanied with caramelized lemon tart
Cristiani Limoncello di Liduria Extra, Italy

Baht 3,950 net/person

(includes service charge and government tax)

reservations: 077 960 333

lawanasamui@anantara.com
anantara.com

W RETREAT

No man is an island, but you're welcome to say "Isle love you" to W Retreat Koh Samui, a sublime architectural tribute to beach chic on Samui's most serene and pristine northern coast, whenever you like. At the Kitchen table, you're invited to food from the heart. Where open show kitchens set the stage for a spectacular dining experience, a dynamic "floating" space set over the edge with infinity views of the sea and islands beyond, redefining the modern Kitchen Table to three settings under stunning glass cut-out ceilings. Flanked by dramatic high-back sofas, surrounded by booths with daybeds, or if you really want to get out there, an expansive outdoor terrace where you can nestle in plush patio furnishing, make yourself comfortable wherever you want..



Executive Chef Robert Conte

hails from Detroit, Michigan. In Asia, he was with luxury hotel groups such as Shangri-la and Starwood and during that time has experienced the food and cultures of Bangladesh, Singapore, HK, Indonesia, India, Thailand, Oman and China. Robert enthusiastically shares his knowledge and passion with others, illuminating his professionalism & integrity to his craft.



For Taxi: โรงแรมดับเบิลยู รีทรีท เกาะสมุย
4/1 หมู่ 1 ต. แม่น้ำ อ. เกาะสมุย จ. สุราษฎร์ธานี 84330 ประเทศไทย
(อยู่ระหว่างหาดบ่อพุดและหาดแม่น้ำ)

Samui Fine Dining Festival

the kitchen table

FESTIVAL MENU

September - October 2012

Crab

Marinated jumbo lump, mint, watermelon and feta cheese

Sauvignon Blanc, Sunrise

Scallop

Foie gras, prosciutto di Parma, sour apple and sage

Semillon, Peter Lehmann Clancy's

Snow fish

black olive, clam and tomato consume

Pinot Grigio, Lelim

Lamb

Australian Chops, parsnip, glazed carrot, natural jus

Pinot Noir, Marlborough, Kim Crawford

Espresso

Crème brulee, cinnamon doughnut, Baileys Irish cream

Baht 2,600 net/person - food only

Baht 3.500 net/person with wine pairings

(prices include service charge and government tax)

reservations 077 915 999

whateverwhenever.wkohsamui@whotels.com

www.whotels.com/kohsamui

ZAZEN RESTAURANT

The Zazen Resort is ideally located on the shores of the beautiful Bophut Beach. Wonderfully lit with hundreds of candles every night, it offers without any doubt the most romantic dining experience on Samui. The innovative cuisine of the renowned Zazen Restaurant will provide you with a large choice of mouthwatering dishes prepared with the best imported products. Your fantastic dinner is complemented by one of the largest fine wines selection in Thailand. Zazen has been awarded in multiple ways: Among "Best Thailand Restaurants 2008-11", Award of Excellence 2011 (Wine Spectator) and Trip Advisor Award 2011.



Executive Chef Stephane Courtin

was born in France and therefore has the best qualification to be a part of the culinary universe via the famous "cuisine française", of which he is an authentic representative and master. He is a much appreciated successor of all the previous Zazen chefs who all have contributed to make Zazen one of the leading dining temples on Samui island.



For Taxi: ซาเซ่น รีสอร์ท อยู่ระหว่าง บ่อผุด กับ แม่น้ำ

**Samui
Fine Dining
Festival**

Zazen Restaurant

FESTIVAL MENU

September-October 2012

Lobster Menu

Raviole de homard Canadien, pastèque cuite a basse température
au vinaigre de framboise.

*Canadian lobster ravioli sow cooked watermelon
with raspberry vinegar.*

Langoustine rôtie au beurre sur un riz au jasmin Thaï
à la marmelade au citron, sauce bisque et gingembre confit.

*Roasted langoustine with butter on Thai jasmine rice,
with lemon marmalade, bisque sauce and candied ginger.*

Demi Queue de Homard Canadien poché, purée de betterave
et poivron grillé, sauce pomme verte et basilic Thaï.

*Poached Canadian Lobster Tail, beetroot puree and roasted pepper,
Thai basil and green apple sauce.*

Langouste de la pêche locale gratinée aux amandes et tomates confites,
purée de haricots coco, jus de bœuf.

*Local lobster fishing gratinated with almonds and confit tomatoes,
coco beans puree with beef sauce.*

Douceur au chocolat noir croustillant au praliné,
glace vanille coulis à la graine de passion.

*Douceur dark chocolate and crispy praline,
with vanilla ice cream and passion.*

Baht 2,700 net/person

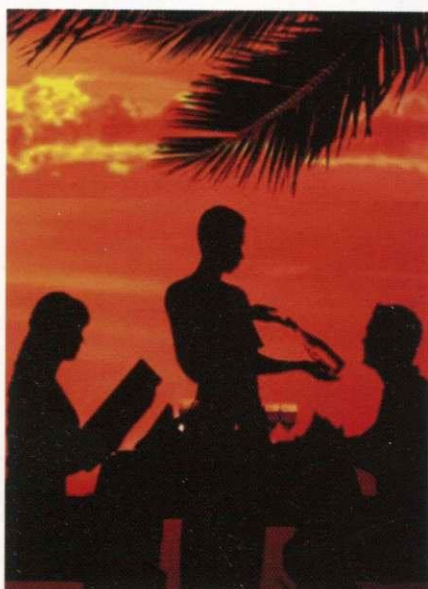
(includes service charge and government tax)

reservations 077 425 085

open for lunch & dinner
all major credit cards

info@samuizazen.com
samuizazen.com

Samui Fine Dining Festival



supported by

